

IN THE CLAIMS:

1. (Currently amended) Method for the preparation of fermented meat products in which liquid olive oil is incorporated, as a result of emulsification and physical entrapment, mixing and with the aim to replaces part of added animal fat, comprising the following steps:

- (a) Meat at -4°C is first mixed with salt, sugars, preservative, auxiliary salts and cultures;
- (ab) Then, liquid olive oil and animal fat are added in the resulting mixture at -2°C without the use of emulsifying agents and with the liquid olive oil replacing part of the animal fat to be added;
- (bc) Mixing continues until the desirable meat and fat grain is achieved;
- (ed) Subsequently, the resulting mixture is led to stuffing machines, where it is stuffed in casings under vacuum conditions of about 1000 mbar;
- (de) The resulting meat products are then led to maturation chambers with an adjustable relative humidity of 95-80%, a temperature of 25-20°C and an air velocity of 0.5-0.8 m/sec; with the time of stay in the maturation chamber depending upon on the size of the resulting meat products; and
- (ef) ~~After that, the~~ The resulting meat products are led to a dehydration chamber with an adjustable relative humidity of 80-75%, a temperature of 12-17°C and an air velocity 0.5-0.1 m/sec.

2. (Currently amended) Fermented meat products with incorporated liquid olive oil produced according to the method of claim 1.

3. (Currently amended) Method for the preparation of partially fermented meat products in which liquid olive oil is incorporated, as a result of emulsification and physical entrapment, ~~mixing and replaces with the aim to replace~~ part of added animal fat, comprising the following steps:

- (a) Meat at -4°C is first mixed with salt, sugars, preservative, auxiliary salts and cultures;
- (b) Then, liquid olive oil and animal fat are added in the resulting mixture at -2°C without the use of emulsifying agents and with the liquid olive oil replacing part of the animal fat to be added;
- (c) Mixing is continued continues until the desirable meat and fat grain is achieved;
- (d) Subsequently, the resulting mixture is led to stuffing machines, where it is stuffed in casings under vacuum conditions of about 1000 mbar;
- (e) The resulting meat products are then led to a maturation chamber with adjustable relative humidity of 60-75%, a temperature of 25-30°C and an air velocity 0.5-0.8 m/sec, wherein the fermentation lasts 24 hours; and
- (f) ~~After that, the~~ The resulting meat products are then heated to a core temperatures of 55°C and are led to a dehydration chamber with an adjustable relative humidity of 80-75%, a temperature of 12-17°C and an air velocity 0.5-0.1 m/sec.

4. (Currently amended) Partially fermented meat products with incorporated liquid olive oil produced according to the method of claim 3.